Figure 2 is a chart showing the Brabender viscosity characterizations of a source potato starch used to produce a preferred starch of the invention (— • • —) in comparison to other source starches, namely a medium cross-linked potato starch (— — —) and low cross-linked potato starch (• • •), prior to the atomized (spray) cooking process. The temperature variation with time is also shown (——).

A'

On page 3, replace paragraphs 1 and 2 with the following paragraphs:

Figure 3 is a graph which shows the effect of shear on viscosity on salad dressings prepared with a preferred starch of the invention (-♦-) and two other starches, namely a granular CWS medium cross linked potato starch (-■-) and a nongranular CWS high cross linked potato starch (-●-).

A2

Figure 4 is a graph illustrating one difference, namely lack of viscosity build-up under low shear conditions, between a preferred starch of the invention (lower curve) and a CWS highly-crosslinked waxy maize starch (upper curve).

On Page 8 replace paragraphs 3 and 4 with the following paragraphs:

Figure 1 illustrates the above significant characterizing properties of the starch of the invention. Figure 1 is a graph which compares the effect shear has on a model food system employing a preferred starch according to the invention (-♦-) with two that are not, namely a granular CWS medium cross linked potato starch (-■-) and a nongranular CWS high cross linked potato starch (-●-). The data for the figure was obtained for an aqueous food system such as what may be found in a pourable, fat-free salad dressing. The food system was manufactured using three different starch preparations as described in Example 1. Any cold water swelling starch that exhibits a similar increase in viscosity with high shear, *e.g.*, not less than 50% of the values of the preferred starch illustrated in Figure 1 (-♦-) is within the scope of this invention. The viscosity after high shear should be double or preferably 6-7 times as high as that exhibited after low shear and should not decrease in viscosity from a maximum by more than about 25%.

A3

Figure 2 is a chart showing the Brabender viscosity characterizations of a source potato starch used to produce a preferred starch of the invention (— • • —) in

comparison to other source starches, namely a medium cross-linked potato starch (— — —) and low cross-linked potato starch (• • •), prior to the atomized (spray) cooking process. The temperature variation with time is also shown (——). Preferred is a starch that has a Brabender curve similar to that of the high crosslinked starch with a peak viscosity less than 600 Bradender Units. The most preferred starch is potato but could be, especially, other non-cereal starches (*e.g.* , tapioca or arrow root).

ENP A3

On page 9 replace the first two paragraphs with the following:

Figure 3 is a graph which shows the effect of shear on viscosity on salad dressings prepared with a preferred starch of the invention (-◆-) and two other starches, namely a granular CWS medium cross linked potato starch (-■-) and a nongranular CWS high cross linked potato starch (-●-). It can be seen that when a modified potato starch such as the preferred starch is employed in a model formulation such as in Example 1 where high shear is intrinsic to the model salad dressing production, the after high shear viscosity of the model dressing is 7-8 times as high as that observed after low shear mixing. Other salad dressing starches such as similarly modified waxy maize, and similarly modified corn starch, do not show such increases in viscosity with high shear when processed under the conditions employed for the potato starch.

A4

Figure 4 is a graph illustrating one difference, namely lack of viscosity build-up, between a preferred starch of the invention, namely a CWS highly-crosslinked potato starch (lower curve), and a similar CWS highly-crosslinked waxy maize starch (upper curve) under low shear conditions. The graph was prepared by dispersing in separate vessels, 1.4 g each of the starches with 2.8 grams of glycerine and 23.8 grams of water. The samples were then tested using the Instruction Manual procedures (March 1998) for Rapid Visco Analyser series 4 manufactured by Newport Scientific Pty. Ltd., Australia. The following Profile settings were employed: Temperature- 25°C; Initial rpm - 960 rpm for 10 seconds; Run rpm - 60 rpm for 15 minutes. As noted above, the preferred starches are characterized in that slurries of them do not significantly increase viscosity under low shear conditions, the increase being less than 50%, and preferably less than 25%, of the maximum achievable under high shear conditions.